



Merlrose

Classification: Igp Venezia Giulia

Grape Variety: Merlot

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4500

Yield (Q per Hectare): 100 q/ha

Harvest period: first days of September

Fermentation temperature: <17°C

Vinification method: alcoholic fermentation at controlled temperature in thermos-regulated steel vats. The yeasts are left for 3 months to enhance the quality of the wine.

Maturation bottle: 1 months

Formats: 750 ml

Serving temperature: 8-10°C

Reccomended Glass: tulip

Tasting notes

Color: cherry-red

Nose: herbaceous, fruity

Palate: dry and elegant in the mouth, with a soft and persuasive aftertaste.

Serve with: light cured meats, soft cheeses.

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